

À LA CARTE MENU

Pappads & Chutney Basket - 445

A crisp basket of traditional pappads served with three flavourful chutneys, offering a perfect balance of sweet, spicy, and tangy tastes to start your meal. [GF]

THE CHEF'S TASTING FEAST - 34.95 PER PERSON

Enjoy a vibrant dining experience showcasing bold flavours and creative touches. This carefully curated set menu includes a pre-starter, starters, mains, sides, and dessert. For the best experience, the entire table is invited to share the journey together.

STARTERS

DAHI PURI - 5.50

Light, crispy wheat shells filled with delicately spiced potato, finished with a blend of sweet and tangy chutneys. Try in one bite to enjoy the full flavour.

ONION BHAJI - 6.25 (GF)

Golden onion fritters fried to crisp perfection, infused with warming ginger and finished with fresh coriander for a classic, comforting flavour.

CHILLI GOBI - 6.75

Crispy cauliflower florets tossed with peppers and onions, stir-fried to perfection in a rich, flavourful sauce for a satisfying and vibrant dish.

CHICKEN SUKKA - 6.75 (GF)

A crisp and flavourful chicken starter inspired by authentic coastal cooking, known for its deep, aromatic taste. Also popularly known as Chicken 65.

SIGNATURE GUNPOWDER PRAWNS

- 8.95 (GF) 

Authentic coastal-style prawns coated in fragrant gunpowder seasoning, served with crispy dosa and tangy chutneys.

SAMOSA CHAAT - 5.95

Crispy samosas topped with a mix of flavourful chutneys, sweet yogurt, and aromatic spices for a perfect balance of textures and taste.

OKRA FRIES - 6.00 (GF)

Thin-cut okra coated in gram flour with a pinch of house-made garam masala, fried until golden and crunchy for a light, flavourful bite.

CHILLI CHICKEN - 6.95

Crispy chicken prepared in classic Bombay street-food style, gently tossed with soya and chilli garlic for a rich, savoury flavour.

BEEF DRY FRY - 6.95

A Kerala-style speciality featuring tender beef, marinated in the chef's special blend of spices and fried to perfection for a rich, traditional flavour.

FROM THE CLAY OVEN

HARIYALI CHICKEN TIKKA (GF)

9.50 / 16.95

Traditional tandoor-style chicken marinated in fresh green herbs, coriander, and mint, then char-grilled for a classic Indian flavour with a gentle smoky finish.

SALMON TIKKA (GF)

10.95 / 18.95

Fresh salmon marinated in traditional Indian spices and grilled in the tandoor, finished with a subtle roasted aroma.

TANDOORI LAMB CHOPS (GF)

11.95 / 19.95

Tender lamb chops marinated in spiced yogurt, then grilled in the tandoor to perfection, delivering a creamy texture with a gentle smoky

MAINS

BUTTER CHICKEN - 11.95 (GF)

Delhi's famous household favourite, also known as Murgh Makhani. Tender tandoori chicken breast gently cooked in a tomato and fenugreek sauce.

LAMB ROGAN JOSH - 11.95 (GF)

Tender pieces of lamb slowly simmered with traditional home-style spices, creating a smooth, aromatic curry that reflects the comforting flavours of a classic Rogan Josh.

SALMON CURRY LEAF - 12.95 (GF)

Fresh salmon gently cooked with fragrant curry leaves, simmered in a lightly spiced coconut-based sauce for a smooth and comforting finish.

CHEF'S SPECIAL PRAWNS

VARUVAL - 18.95 (GF)

A signature South Indian coastal dish showcasing king prawns slow-cooked and pan-roasted with traditional Indian masala. Infused with aromatic spices and classic southern flavours, this dish offers depth, warmth, and an authentic taste of coastal cuisine.

TANDOORI CHICKEN - 11.50 (GF)

Chef's special marinated chicken cooked in the tandoor, tender inside with a perfectly charred finish.

SIGNATURE KOZHI CURRY - 12.50 (GF)

A traditional Kerala-style chicken curry gently cooked with garam masala and fresh curry leaves, finished with a subtle blend of coconut milk for a smooth, authentic taste.

SIGNATURE LAMB STEW - 12.25 (GF)

Slow-cooked lamb gently simmered with mustard seeds and fresh curry leaves, finished with a touch of coconut milk for a smooth, comforting flavour.

GOAN BEEF VINDHALOO - 12.50 (GF)

A traditional Goan-style curry featuring tender beef cooked with a blend of aromatic spices and chilli, offering a spicy and flavourful dish

PANEER MAKHANI - 11.50 (GF)

Soft paneer cubes gently cooked in a smooth tomato-based sauce with mild spices, offering a comforting and classic Indian favourite.

VEGETABLE MALABARI - 10.95 (GF)

A Kerala-style mixed vegetable curry cooked in a lightly spiced coconut-based sauce, inspired by the traditional flavours of the Malabar coast.

INDIAN BIRIYANI

Fragrant basmati rice slow-cooked with aromatic spices, herbs, and saffron, layered for deep, traditional flavour.

Chicken Biryani - 11.95 (GF)

Vegetarian Biryani - 10.95 (GF) 

Lamb Biryani - 12.95 (GF) 

THANK YOU FOR BEING PART OF THE KAYCHO FAMILY

We truly appreciate your support. Gift vouchers are available to purchase in the restaurant or online. Please feel free to ask a member of our team for assistance.

IMPORTANT INFORMATION

We strive to keep our menu up to date with information on major allergens. However, please be aware that all food and drinks are prepared in a kitchen where cross-contamination may occur, and not all ingredients are listed in our descriptions. All of our food is halal.

SIDES

DAL MAKHANI - 7.95 (GF)

Overnight slow-cooked black lentils gently flavoured with fenugreek, butter, and home-ground spices, creating a classic, comforting dish.

BOMBAY FRIES - 5.95 (GF)

Crispy fries lightly seasoned with tangy Indian spices, inspired by the vibrant flavours of Mumbai.

DHABA DAL - 5.95 (GF)

Yellow lentils cooked in true roadside dhaba style, finished with a fragrant tempering of garlic and cumin.

PULAO RICE - 4.00 (GF)

CUCUMBER RAITA - 1.25 (GF)

BREADS

Keema Naan - £3.95

Peshwari Naan - £3.95

Garlic Naan - £3.50

Butter Naan - £2.95

Malabari Paratha - £245

Plain Naan - £2.25



Vegetarian

 Vegan

 Spicy

 Dairy Free

(GF) Gluten Free

LASSI

Mango Lassi	£6.50
Mango • Yogurt • Milk	
Rose Lassi	£6.50
Rose Syrup • Coconut • Yogurt	

COCKTAILS

Mango Margarita	£10.95
Tequila • Mango Puree • Chilli Syrup	
Shahi Spritz	£11.95
Aperol • Lychee Liqueur • Prosecco	
Old Fashioned	£10.95
Bourbon • Sesame Syrup • Bitters	
Kaycho Espresso	£10.95
Vodka • Coffee • Cardamom Syrup	
Gin & Berry	£11.95
Gin • Strawberry • Cranberry Juice	

MOCKTAILS

Virgin Mojito	£7.95
Mint • Lime • Soda Water	
Rose-Pomegranate Mojito	£7.95
Pomegranate • Rose Syrup • Mint	
Strawberry Fizz	£7.95
Strawberry Syrup • Black Cardamom • Lime	

NOTE

“Our wine list is carefully curated to complement the flavours of our menu. If you would like to explore beyond the selection shown here, please feel free to ask our team, who will be delighted to recommend additional wines to suit your taste and your meal.”

SPARKLING WINE AND CHAMPAGNE

FAMIGLIA BOTTER PROSECCO	Italy
200ml £8.95 Bottle £27.00	
Pale light yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.	

VEUVA CLICQUOT NV BRUT	France
Bottle £80.00	
A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness	

DE SAINT-GALL LE TRADITION PREMIER CRU	France
Bottle £55.00	

A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay and Pinot Noir. Its appearance is an enticing golden colour and it is expressive and refined on the palate with a hint of vinosity.

LAURENT PERRIER CUVÉE ROSE BRUT	France
Bottle £99.00	

This iconic rose Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

ROSE WINE

CHARLIE ZIN WHITE ZINFANDEL ROSE	USA
Bottle £25.00	

Fruity and fresh with with flavours of red fruit and hints of spices. Rich in flavour, this wine has a rounded mouthfeel and a long finish

BELLO TRAMONTO PINOT GRIGIO ROSE	Italy
175ml £6.95 250ml £8.95 Bottle £26.00	

Pale blush pink in colour, this wine has delicate aromas of fresh strawberries and red berries with a subtle floral note. On the palate, it offers light, refreshing fruit flavours and a crisp, well-balanced finish.

WHITE WINE

UMBALA SAVIGNON BLANC	South Africa
175ml £6.95 250ml £8.95 Bottle £26.00	
Lemon green in colour, this wine is has aromas of green fig, citrus and a hint of grassiness. The palate is light and fresh with more ripe fruit flavours and a long finish.	

TE AKA MARLBOROUGH SAUVIGNON BLANC	New Zealand
Bottle £33.00	

Shows all the hallmarks of Marlborough, ripe and fruity with aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity.

BELLO TRAMONTO PINOT GRIGIO	Italy
175ml £6.95 250ml £8.95 Bottle £26.00	

Pale straw in colour, this wine has delicate aromas of green apple, pear, and a hint of citrus blossom. On the palate, it offers crisp, refreshing fruit flavours with a clean, well-balanced finish.

RED WINE

CENTRAL MONTE MERLOT	Chile
175ml £6.95 250ml £8.95 Bottle £26.00	

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

CARLOS SERRES RIOJA CRIANZA	Spain
Bottle £33.00	

14 months of ageing in both American and French oak barrels give complexity and structure to this classic Crianza wine. Cherry red in colour with flavours of red fruit and liquorice.

CLUB DE CAMPO MALBEC	Argentina
175ml £6.95 250ml £8.95 Bottle £26.00	

With an intense colour, the nose reveals red fruit notes, blueberries and plum. Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. A typical expression of the varietal: harmonious on the palate, well structured, fruity, balanced tannins and a very pleasant finish.

BEERS AND CRAFT CIDERS

DROUGHT	HALF	FULL
	£4.75	£6.95

BEER BOTTLES 330ml

Cobra	£4.95
Kingfisher	£4.95
Bombay Bicycle IPA	£5.95
Kingfisher Zero	£4.95

CIDERS 500ml

Peacock Cider (GF)	£6.95
Peacock Cider Mango & Lime	£7.25

FINE SPIRITS

WHISKY

	25ml	50ml
Jack Daniels	£4.95	£6.95
Glenfiddich	£6.45	£8.45

RUM

Sailor jerry Spiced	£4.95	£6.95
Bacardi	£4.95	£6.95

GIN

Tanqueray	£4.95	£6.95
Bombay Sapphire	£4.95	£6.95

VODKA

Absolute	£4.95	£6.95
Grey Goose	£6.45	£6.45

COGNAC

Courvoisier VS	£5.95	£7.95
Remi Martin VSOP	£6.95	£9.95

DIGESTIFS

Bailey's	£5.45
Tia Maria	£5.75
Chambord	£5.95

TEQUILA

Eljimador Reposado	£4.95	£6.95
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INDIAN CLASSIC WHISKEY

Amrut	£7.50	£9.50
Indri	£7.50	£9.50

SOFT DRINKS AND MIXERS

Coco Cola	£3.50
Diet Cola	£3.50
Still / Sparkling	£3.45
Lime Soda / Lemonade	£3.50
Blackcurrant Soda / Lemonade	£3.50
Lemonade	£2.99
Ginger Beer	£2.99
Tonic Water	£2.99
Soda Water	£2.99
Apple Juice	£3.50

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" In every bite of good food, there's a taste of home,happiness, memories and more..."

62/64 Station Road Wallsend, NE28 6TB

KAYCHO

From the streets of India

DRINKS MENU

[kai-chol], More than just "Did you eat?" — it's a heartfelt way of showing you care. A greeting, a check-in, a warm welcome to share food and connect.

"कैचो?" "Have you eaten?" "කෑෂ්ඨා?"

KAYCHO

From the streets of India

SWEET ENDINGS

MALAI CAKE 6.95

Bombay bakery creamy cake, drench in milk, rose petals and pistachio

GULAB JAMUN 6.50

Caramelized milk dumpling, malai kulfi magnum

CARAMELISED BANANA RICE PUDDING 6.50

Jaggery sweeten, coconut infused lentils rice pudding

GAJAR KA HALWA 6.50

Made with slow-cooked grated carrots, milk, ghee, and aromatic cardamom, topped with crunchy nuts [GF]

SAFFRON RASMALAI 5.95

Sponge cottage cheese patties, Saffron, Almonds [GF]

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there's a taste of home,
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DESI SIPS

INDIAN CHAI 3.50

INDIAN COFFEE 3.50

ICE CREAMS

VANILA ICE CREAM 4.95

VEGAN STRAWBERRY- ICE CREAM 4.95

PISTACHIO ICE CREAM 4.95

CHOCOLATE ICE CREAM 4.95

lassi

MANGO LASSI 6.50

ROSE LASSI 6.50

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